



Breakfast Lunch

CATERING
MENU

TIOGA DOWNS
CASINO RESORT

BREAKFAST SELECTIONS

ALL BREAKFAST BUFFETS REQUIRE A 20 GUEST MINIMUM

BREAKFAST BUFFET \$20.00 PER PERSON

FRESHLY CUT SEASONAL FRUITS

SELECTION OF MUFFINS AND BREAKFAST PASTRIES WITH WHIPPED HONEY BUTTER

FARM FRESH SCRAMBLED EGGS

CHOICE OF FRENCH TOAST OR PANCAKES WITH SYRUP

SMOKE HOUSE BACON AND SAUSAGE LINKS

COUNTRY STYLE BREAKFAST POTATOES

SELECTION OF CHILLED JUICES

COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA BY REQUEST

CONTINENTAL BREAKFAST BUFFET \$14.00 PER PERSON

FRESHLY CUT SEASONAL FRUITS

SELECTION OF MUFFINS AND BREAKFAST PASTRIES WITH WHIPPED HONEY BUTTER

SELECTION OF CHILLED JUICES

COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA BY REQUEST

UPGRADE YOUR BREAKFAST BUFFET

ASSORTMENT OF BAGELS WITH CREAM CHEESE AND WHIPPED BUTTER \$18.00 PER DOZEN

HAM STEAK OR EGGS BENEDICT \$3.00 PER PERSON

OMELETE STATION \$5.00 PER PERSON *(STATION IS SUBJECT TO A \$75.00 ATTENDANT FEE)*

SERVED BREAKFAST - EGGS, BACON OR SAUSAGE, FRUIT SALAD \$12.00 PER PERSON

BRUNCH BUFFET \$24.00 PER PERSON

FRESHLY CUT SEASONAL FRUIT

SELECTION OF MUFFINS AND BREAKFAST PASTRIES WITH WHIPPED HONEY BUTTER

SCRAMBLED EGGS OR WESTERN SCRAMBLED EGGS (PEPPERS AND ONIONS)

SMOKE HOUSE BACON OR SAUSAGE LINKS

COUNTRY STYLE BREAKFAST POTATOES

FRESH SEASONAL VEGETABLES

RIGATONI A LA VODKA

MARINATED GRILLED CHICKEN WITH CHAMPAGNE SAUCE OR BEEF TIPS WITH RICE

COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA BY REQUEST

SELECTION OF CHILLED JUICES

UPGRADE YOUR BRUNCH BUFFET

HAM STEAK \$3.00 PER PERSON

EGGS BENEDICT \$3.00 PER PERSON

SAUSAGE GRAVY WITH BISCUITS \$2.50 PER PERSON

CARVED TENDERLOIN OF BEEF WITH AU JUS MARKET PRICE PER PERSON
(STATION IS SUBJECT TO A \$75.00 ATTENDANT FEE)

OMELET STATION \$5.00 PER PERSON

ASSORTMENT OF SOFT DRINKS \$2.50 PER PERSON (CHARGED BY CONSUMPTION)

MIMOSA BAR \$5.00 PER PERSON (30 GUEST MINIMUM)

SNACK BREAKS

SNACK BREAKS ARE PRICED PER PERSON FOR A 90 MINUTE PERIOD

SWEET BREAK \$9.00 PER PERSON

VARIETY OF FRESHLY BAKED COOKIES AND BROWNIES

SLICED FRESH FRUITS

CHOCOLATE COVERED PRETZELS

COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA BY REQUEST

SAVORY BREAK \$9.00 PER PERSON

BUTTERED POPCORN

BAGGED CHIPS AND PRETZELS WITH ASSORTED DIPS

ROASTED PEANUTS

COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA BY REQUEST

HEALTHY BREAK \$9.00 PER PERSON

SEASONAL WHOLE FRUITS

GRANOLA BARS

CHILLED FRUIT JUICES (APPLE, CRANBERRY, ORANGE)

COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA BY REQUEST

FEEL GOOD BREAK \$11.00 PER PERSON

FRESH CHEESE DISPLAY WITH FRESH FRUITS AND CRACKERS

FRESH VEGETABLES WITH A SELECTION OF HOUSE MADE HUMMUS AND DIPS

COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA BY REQUEST

ALA CARTE SELECTIONS

ASSORTMENT OF HOUSE BAKED COOKIES \$18.00 PER DOZEN

ASSORTED YOGURTS \$2.00 PER CUP

FRESHLY BAKED MUFFINS \$18.00 PER DOZEN

DANISH PASTRIES \$18.00 PER DOZEN

HOUSE BAKED BROWNIES \$18.00 PER DOZEN

CHIPS & PRETZELS (INDIVIDUAL SERVING) \$2.50 PER BAG

SLICED FRESH FRUIT \$4.50 PER PERSON

ASSORTMENT OF SOFT DRINKS \$2.50 PER CAN (CHARGED BY CONSUMPTION)

BOTTLED WATER \$3.00 PER BOTTLE

CHILLED FRUIT JUICES \$12.00 PER CARAFE

COFFEE, DECAFFEINATED COFFEE BY THE URN (24 CUPS) \$36.00 PER URN (CHARGED BY CONSUMPTION)

SERVED LUNCHEON

ALL SERVED LUNCHEONS INCLUDE CHEF'S CHOICE OF ACCOMPANIMENTS, HOUSE BAKED BROWNIES OR COOKIES. BEVERAGES INCLUDE COFFEE, DECAFFEINATED COFFEE, HOT TEA, AND ICED TEA BY REQUEST

PLEASE SELECT TWO ENTRÉES PER ENTIRE GROUP

CAESAR SALAD WITH FRESHLY GRILLED CHICKEN BREAST \$16.00 PER PERSON

FRESH ROMAINE LETTUCE TOSSED IN A CREAMY CAESAR DRESSING WITH HERBED CROUTONS AND A GRILLED CHICKEN BREAST

CHICKEN FRANCAISE \$18.00 PER PERSON

SAUTÉED CHICKEN BREAST IN A DELICATE WHITE WINE BUTTER SAUCE

CHICKEN CORDON BLEU \$19.00 PER PERSON

STUFFED WITH SMOKED HAM AND SWISS CHEESE SERVED WITH MORNAY SAUCE

PORK LOIN \$19.00 PER PERSON

HERBED ROASTED BONELESS PORK LOIN WITH APPLE CRANBERRY RELISH

CRAB STUFFED FILET OF SOLE WITH LOBSTER CREAM SAUCE \$22.00 PER PERSON

BAKED SOLE WITH A SAVORY CRAB MEAT STUFFING TOPPED WITH CREAMY LOBSTER SAUCE

GINGER SESAME ORANGE GLAZED SALMON \$22.00 PER PERSON

BAKED SALMON WITH AN ORANGE-GINGER SOY SAUCE GLAZE

ROASTED SIRLOIN OF BEEF \$22.00 PER PERSON

ROASTED SIRLOIN SLICED AND SERVED WITH MUSHROOM DEMI-GLACE

DESSERT UPGRADE OPTIONS

(DESSERT SUBSTITUTES THE INCLUDED COOKIES AND BROWNIES)

CHOCOLATE FUDGE CAKE \$2.00 PER PERSON

DUTCH APPLE PIE WITH WHIPPED CREAM \$2.00 PER PERSON

NEW YORK CHEESECAKE WITH BERRY COMPOTE \$4.00 PER PERSON

CRÈME BRULÉE CHEESECAKE WITH CARAMEL DRIZZLE \$5.00 PER PERSON

LUNCH BUFFETS

ALL LUNCH BUFFETS REQUIRE A 20 GUEST MINIMUM

EXECUTIVE DELI BUFFET \$21.00 PER PERSON

SOUP DU JOUR

GARDEN TOSSED SALAD WITH SELECTION OF DRESSINGS

CHILLED PASTA SALAD OR POTATO SALAD

SLICED TURKEY, ROAST BEEF AND HAM

TUNA SALAD (\$1 ADDITIONAL PER PERSON)

CHEESE ASSORTMENT: SLICED AMERICAN, CHEDDAR, SWISS AND PEPPER JACK CHEESE

LETTUCE, SLICED TOMATO, ONIONS AND PICKLE SPEARS

ARRAY OF CONDIMENTS WITH FRESH BREADS AND ROLLS

COOKIES AND BROWNIES

COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA BY REQUEST

DESSERT UPGRADE OPTIONS

(DESSERT UPGRADES REPLACE THE INCLUDED COOKIES AND BROWNIES)

CHOCOLATE FUDGE CAKE \$2.00 PER PERSON

DUTCH APPLE PIE WITH WHIPPED CREAM \$2.00 PER PERSON

NEW YORK CHEESECAKE WITH BERRY COMPOTE \$4.00 PER PERSON

CRÈME BRULÉE CHEESECAKE WITH CARAMEL DRIZZLE \$5.00 PER PERSON

LUNCHEON BUFFET \$24.00 PER PERSON

THE LUNCHEON BUFFET IS ACCOMPANIED WITH ASSORTED BREADS AND HERBED WHIPPED BUTTER, HOUSE BAKED COOKIES AND BROWNIES, COFFEE, DECAFFEINATED COFFEE, HOT TEA, AND ICED TEA BY REQUEST

SALAD - PLEASE SELECT ONE

CRISP GARDEN SALAD WITH SELECTION OF DRESSINGS

CAESAR SALAD - ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND CRISP HERB CROUTONS
SOUP DU JOUR

TORTELLINI SALAD

ENTRÉE SELECTION - PLEASE SELECT TWO

PETITE BEEF FILET WITH CHOICE OF SAUCE: GORGONZOLA CREAM, CHIMMICHURRI, OR MUSHROOM DEMI GLAZE

SLICED MARINATED FLANK STEAK WITH CHIMICHURRI

ROASTED SIRLOIN WITH A MUSHROOM DEMI GLAZE

CHICKEN PICCATA

HERBED ROASTED BONELESS PORK LOIN WITH APPLE CRANBERRY RELISH

CHICKEN CORDON BLEU WITH MORNAY SAUCE

CRAB STUFFED FILET OF SOLE WITH A LOBSTER CREAM SAUCE

PENNE PASTA WITH VODKA, ALFREDO, OR MARINARA SAUCE \$2.00 ADDITIONAL FOR GLUTEN FREE PASTA SUBSTITUTION

PASTA PRIMAVERA (VEGETARIAN)

ITALIAN STUFFED SHELLS (VEGETARIAN)

BUFFET ACCOMPANIMENTS - PLEASE SELECT TWO

SKIN ON MASHED POTATOES

SEASONED ROASTED POTATOES

WILD RICE PILAF

STEAMED GREEN BEANS

GRILLED MIXED SQUASH WITH BALSAMIC MARINADE

HONEY TARRAGON GLAZED CARROTS

FRESH VEGETABLE MEDLEY - BUTTERED BROCCOLI, CAULIFLOWER, MIXED SQUASH AND CARROTS

DESSERT UPGRADE OPTIONS

(DESSERT UPGRADES REPLACE THE INCLUDED COOKIES AND BROWNIES)

CHOCOLATE FUDGE CAKE \$2.00 PER PERSON

DUTCH APPLE PIE WITH WHIPPED CREAM \$2.00 PER PERSON

NEW YORK CHEESECAKE WITH BERRY COMPOTE \$4.00 PER PERSON

CRÈME BRULÉE CHEESECAKE WITH CARAMEL DRIZZLE \$5.00 PER PERSON

LUNCH BUFFETS

ITALIAN LUNCH BUFFET \$22.00 PER PERSON

THE ITALIAN LUNCHEON BUFFET IS ACCOMPANIED WITH GARLIC BREAD STICKS AND HERBED WHIPPED BUTTER, HOUSE BAKED BROWNIES AND COOKIES, COFFEE, DECAFFEINATED COFFEE, HOT TEA, AND ICED TEA BY REQUEST

SALAD COURSE - PLEASE SELECT ONE

CRISP GARDEN SALAD WITH SELECTION OF DRESSINGS

CAESAR SALAD - ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND CRISP HERB CROUTONS

CHEF'S SELECTION OF SOUP

TORTELLINI SALAD

ENTRÉE SELECTIONS - PLEASE SELECT TWO

CHICKEN SCALLOPINI

BAKED LASAGNA WITH MEAT SAUCE

SPAGHETTI AND MEATBALLS WITH MARINARA SAUCE

EGGPLANT PARMESAN

RIGATONI A LA VODKA

STUFFED SHELLS WITH TOMATO BASIL SAUCE

CHEF'S CHOICE OF VEGETABLE

RATATOUILLE

DESSERT UPGRADE OPTIONS

(DESSERT UPGRADES REPLACE THE INCLUDED COOKIES AND BROWNIES)

CHOCOLATE FUDGE CAKE \$2.00 PER PERSON

DUTCH APPLE PIE WITH WHIPPED CREAM \$2.00 PER PERSON

NEW YORK CHEESECAKE WITH BERRY COMPOTE \$4.00 PER PERSON

CRÈME BRULÉE CHEESECAKE WITH CARAMEL DRIZZLE \$5.00 PER PERSON

BOXED LUNCHES \$15.00 PER PERSON - CHOICE OF SANDWICH OR WRAP (SELECTION FOR ENTIRE GROUP)

CHOICE OF BREAD: WHITE, SOURDOUGH, WHEAT, GLUTEN FREE (\$1 ADDITIONAL PER ORDER)

CHOICE OF WRAP: REGULAR, TOMATO, SPINACH, GLUTEN FREE (\$1 ADDITIONAL PER ORDER)

SELECT TWO: ROAST BEEF, HAM AND SWISS CHEESE, TURKEY AND PROVOLONE CHEESE, TUNA SALAD

SERVED WITH WHOLE FRESH FRUIT, POTATO CHIPS, COOKIE, CONDIMENTS AND SODA OR BOTTLED WATER